

瑞

Z U I C H O

北



「瑞兆」這個名字的意思是吉祥的預兆。  
我們只求客人獲得最好的用餐體驗。

「割烹-Kappo」的定義是兩個漢字的組合。  
「割」(Ka)的意思是用刀切食物。「烹」  
(Po)代表用火煮食。這兩個字組合象徵  
著日本傳統的烹飪方法。

我們的菜單高度注重食材的品質以及廚師  
和食客之間的互動。「割烹」美食背後的  
關鍵要素。所有食材均由總廚紀之本義則  
從日本精心挑選，並根據日本的四個季節  
不斷變化，豐富的時令食材是我們菜單創  
作的精髓。

非常感謝您在瑞兆用餐，我們很高興為您  
服務。

The name “Zuicho” means auspicious omen.  
We wish for nothing but only the best dining  
experiences to accompany guests.

The definition of “割烹 - Kappo” is a  
combination of two Chinese characters.

“割”(Ka) means chopping food with a knife.  
“烹”(Po) represents cooking with fire. The  
two characters combined symbolize  
traditional Japanese cooking methods.

Our menu is highly focused on quality of  
ingredients, as well as the interaction between  
our chefs and diners. The key elements  
behind “Kappo” cuisine.

All ingredients are carefully selected from  
Japan by head chef Yoshinori Kinomoto and  
constantly changing according to the four  
distinct seasons of Japan, the inclusion of  
abundant seasonal produce is the essence of  
our menu creation.

## 廚師發辦套餐

喜知次蒸蕪菁

菊姬 山糜 純米

七賢 山之霞

\*\*\*

大蝦西葫蘆花天婦羅

和8 38% 純米大吟釀

和8 28% 純米大吟釀

\*\*\*

黑鮑魚素麵

\*\*\*

時令海鮮刺身

伯樂星 純米大吟釀

\*\*\*

海膽燒喉黑魚

七賢 風凜美山 純米

\*\*\*

薩摩A5和牛西冷菌菇壽喜燒火鍋

\*\*\*

時令海鮮炊飯

\*\*\*

蕨餅最中餅配時令水果自家製雪糕

1,800 / 位 / 8 道菜

清酒配搭: 780 或 980 / 位

食材會根據市場變化而相應改變。

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

所有標價均以澳門元為單位，並需要加收10%的服務費。

所有酒精飲料的酒精濃度達百分之一點二以上。

## TASTING MENU

Steamed Kinki with Turnip  
**Kikuhime Yamahai Junmai**  
**Shichiken Yama-no-Kasumi Sparkling**

\*\*\*

Shrimp Zucchini Flower Tempura  
**Wa8 38% Junmai Daiginjo**  
**Wa8 28% Junmai Daiginjo**

\*\*\*

Black Abalone with Somen Noodle

\*\*\*

Seasonal Sashimi  
**Hakurakusei Junmai Daiginjo**

\*\*\*

Grilled Blackthroat Sea Perch with  
Sea Urchin  
**Shichiken Furinbizan Junmai**

\*\*\*

Satsuma A5 Wagyu Beef Sirloin with  
Mushroom Sukiyaki Hotpot

\*\*\*

“Takikomi” Rice with Seasonal Seafood

\*\*\*

Seasonal Fruit Monaka with Warabimochi  
and Homemade Ice Cream

1,800 / Person / 8 Courses  
**Sake Pairing: 780 or 980 / Person**

Ingredients may vary due to market availability.  
Please inform our service staff of any food allergies or dietary requirements.  
All prices are in MOP, subject to 10% service charge.  
All alcoholic beverages contain an alcohol  
concentration of more than 1.2%.

## 廚師發辦盛宴

喜知次蒸蕪菁

菊姬 山糜 純米

七賢 山之霞

\*\*\*

炸薩摩A5和牛里脊配

大蝦西葫蘆花天婦羅

和8 38% 純米大吟釀

和8 28% 純米大吟釀

\*\*\*

黑鮑魚素麵

\*\*\*

時令海鮮刺身

伯樂星 純米大吟釀

\*\*\*

海膽金槍魚腩手卷

\*\*\*

海膽燒喉黑魚

七賢 風凜美山 純米

\*\*\*

薩摩A5和牛西冷菌菇壽喜燒火鍋

\*\*\*

時令海鮮炊飯

\*\*\*

蕨餅最中餅配時令水果自家製雪糕

2,500 / 位 / 9 道菜

清酒配搭: 780 或 980 / 位

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所有酒精飲料的酒精濃度達百分之一點二以上。

## OMAKASE MENU

Steamed Kinki with Turnip  
**Kikuhime Yamahai Junmai**  
**Shichiken Yama-no-Kasumi Sparkling**

\*\*\*

Satsuma A5 Wagyu Beef Tenderloin Cutlet  
with Shrimp Zucchini Flower Tempura  
**Wa8 38% Junmai Daiginjo**  
**Wa8 28% Junmai Daiginjo**

\*\*\*

Black Abalone with Somen Noodle

\*\*\*

Seasonal Sashimi  
**Hakurakusei Junmai Daiginjo**

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

Grilled Blackthroat Sea Perch with  
Sea Urchin  
**Shichiken Furinbizan Junmai**

\*\*\*

Satsuma A5 Wagyu Beef Sirloin with  
Mushroom Sukiyaki Hotpot

\*\*\*

“Takikomi” Rice with Seasonal Seafood

\*\*\*

Seasonal Fruit Monaka with Warabimochi  
and Homemade Ice Cream

2,500 / Person / 9 Courses

**Sake Pairing: 780 or 980 / Person**

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## 特選廚師發辦盛宴

喜知次蒸蕪菁

菊姬 山糜 純米

七賢 山之霞

\*\*\*

薩摩A5和牛腰里脊二重奏

配大蝦西葫蘆花天婦羅

和8 38% 純米大吟釀

和8 28% 純米大吟釀

\*\*\*

黑鮑魚素麵

\*\*\*

時令海鮮刺身

伯樂星 純米大吟釀

\*\*\*

松茸天婦羅

\*\*\*

海膽金槍魚腩手卷

\*\*\*

海膽燒喉黑魚

七賢 風凜美山 純米

\*\*\*

貝足煮伊勢龍蝦

\*\*\*

薩摩A5和牛西冷菌菇壽喜燒火鍋

\*\*\*

時令海鮮炊飯

\*\*\*

蕨餅最中餅配時令水果自家製雪糕

3,500 / 位 / 11 道菜

清酒配搭: 780 或 980 / 位

食材會根據市場變化而相應改變。

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

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## PREMIUM OMAKASE MENU

Steamed Kinki with Turnip

**Kikuhime Yamahai Junmai**

**Shichiken Yama-no-Kasumi Sparkling**

\*\*\*

Satsuma A5 Wagyu Beef Chateaubriand  
in Duo Ways with Shrimp Zucchini

Flower Tempura

**Wa8 38% Junmai Daiginjo**

**Wa8 28% Junmai Daiginjo**

\*\*\*

Abalone with Somen Noodle

\*\*\*

Seasonal Sashimi

**Hakurakusei Junmai Daiginjo**

\*\*\*

Matsutake Tempura

\*\*\*

Sea Urchin and Toro Handroll

\*\*\*

Grilled Blackthroat Sea Perch with  
Sea Urchin

**Shichiken Furinbizan Junmai**

\*\*\*

Simmered Ise Lobster

\*\*\*

Satsuma A5 Wagyu Beef Sirloin with  
Mushroom Sukiyaki Hotpot

\*\*\*

“Takikomi” Rice with Seasonal Seafood

\*\*\*

Seasonal Fruit Monaka with Warabiochi  
and Homemade Ice Cream

3,500 / Person / 11 Courses

**Sake Pairing: 780 or 980 / Person**

Ingredients may vary due to market availability.

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